

All served with your choice of meat with roast potatoes, selection of buttered greens, honey roasted root vegetables, baked cauliflower cheese, Yorkshire pudding and red wine gravy



Lemon and thyme Roasted Chicken and herb Stuffed bacon Roll

£17.95

ROAST BEEF

Slow Roast Sirloin of Beef marinated in English Mustard and herbs

£19.95

500

alternative weeks

ROAST PORK

Pork loin and Crackling

£18.95

ROAST LAMB

Over Night slow Roast Leg of lamb Coated in Garlic and Rosemary

£19.95

Additional slice of meat (lamb, pork, beef) £ 4.95

MAIN COURSE

100z~Rib~Eye~Steak~~£29.95~M Served with baked feild Mushroom, tomato confit, beer pickled battered onion rings and chips

Beer battered Cod fillet £16.95 G, F, M
Lightly tempura of Cod fillet, rustic mushy peas, chips, chunky sauce gribiche and lemon

6 hour baked lasange £17.95 c, G, E, M, N, SU
Slow cooked jersey beef mince in red wine, vegetables and herbs, layered in pasta sheets then baked, served with rocket leaf salad, garlic ciabatta and chips

Chestnut and wild mushroom wellington. £16.95 N Sauté shallots, confit garlic and chives. Wrapped in pastry

DESSERTS

Sticky toffee pudding £8.50 E, M, N
Salted caramel sauce, vanilla bean ice cream and salt roasted hazelnuts

Triple chocolate brownie £8.50 E, M
Baileys chocolate sauce and double chocolate ice cream

Slow cooked apple, pear and cranberry crumble £8.50 E, M, SU Honey roasted oat topping, sauce anglaise or fresh cream

Vanilla crème brûlée £8.50 E, M
Toffee and vanilla fudge, shortbread and raspberry compote

Continental cheese board £12.95 c, g, m, N
Selection of cheeses served with Langtry house chutney, celery, roasted hazelnuts and crackers

Selection of ice cream or sorbets served with macaron £7.50 E, M

Ask server for flavours

